

CLOS DE
L'OURS

AOP Côtes de Provence

ROSÉ L'ACCENT

*Cinsault 24% - Syrah 10% - Grenache 33% - Carignan 19% -
Mourvèdre 14%*

2024

Hand-harvesting in small boxes of 30kg from September 07 to September 21st 2024

Direct pressing and controlled temperatures during fermentation.
Elevated on fine lees in stainless steel vat.

Eye : Light and pale pink color

Nose : Fresh, fruity with citrus notes

Mouth : A fabulous harmony in mouth: long and expressive. A complex, fine and well-balanced wine. Nice salinity



Organic and biodynamic certified

Soil : Calcareous and clay

Vines age : 20 to 50 years old

Alcohol : 13%

Organic rosé, fruity and very well balanced. A pale pink color and a good complexity. A very fine wine

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WHITE MILIA

Rolle (38%), Ugni Blanc (35%) & Clairette (27%)

2024

Hand-picking in small boxes of 30kg from September 2nd to September 17
2024

Direct pressing and controlled temperature during fermentation.

Wild Yeasts

Elevated on fine lees in stainless steel vat.

Eye : Golden and light color with green reflection

Nose : Fine, rich, fruity with citrus notes

Mouth : Subtil, generous, wide, fresh fruits notes. Long persistence



Organic and biodynamic certified

Soil : Calcareous and clay

Vines age : 30 to 90 years old

Alcohol : 13%

Our white wine Milia is a character wine, generous and fresh.

Rolle gives freshness and citrus note.

Clairette gives white flowers note.

Ugni blanc gives the finesse and complexity

A white wine with a great delicacy.

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WHITE LES RACINES

Rolle (100%)

2024

Hand-harvested in 30kg boxes the 3rd of September 2024
Maceration in the press, settling in tank, and fermentation with indigenous yeasts in a concrete egg
Vinification and aging on lees in a concrete egg

*The cuvée Les Racines comes from a 40-year-old Grenache Noir plot that we grafted in 2020 with our own Rolle vines.
Aged and vinified in a concrete egg, this white wine offers beautiful tension, a lovely roundness on the palate, and a crisp, refined finish.*



Organic and biodynamic certified
Soil : calcareous and clay
Vines age : 40 years old
Alcohol : 13%

TIMITED QUANTITIES :
2000 bottles

CLOS DE
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Vin de France

WHITE LES PEAUX ROUGES

Cinsault 100%

BLANC DE NOIR

2024

Hand-harvested in 30kg boxes the 9 of September
Direct pressing, only free-run juice retained
Vinification and aging on lees in a concrete egg

Eye : Light color with golden reflection

Nose : Fine and floral nose

Mouth : A beautiful complexity with a long finish marked by red fruits notes



Organic and biodynamic certified
Soil : calcareous and clay
Vines age : 60 years old
Alcohol : 12%

LIMITED QUANTITIES :
2200 bottles

The wine Les Peaux Rouges is a white wine made from red grapes, vinified from one of our old Cinsault parcels. This unique white wine offers beautiful freshness, a round texture, and red fruit notes on the finish. Vinified and aged in a concrete egg.

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RED L'AGACHON

Carignan 50% - Cinsault 50%

2023

Hand-harvested in 30kg boxes the 28 of September
Total destemming without crushing and alcoholic fermentation with native yeasts
Co-maceration for 3 weeks in vats with only small pumping over for homogenization
Aged for 12 months on fine lees in Oak cask and then 6 months in enameled steel vats.

Eye : Ruby red color

Nose : Red fruits notes

Mouth : Elegant, freshness and finesse



Organic and biodynamic certified
Soil : calcareous and clay
Vines age : 65 years old
Alcohol : 13%

A complex red full of finesse with bright fruit from a plot planted 65 years old

This wine is neither fined nor filtered. A deposit may eventually appear

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RED LE CHEMIN

Grenache 30% - Mourvèdre 35% - Syrah 25% et Cinsault 10%

2023

Hand-harvested in 30kg boxes from September 5 to September 15 2023
Total destemming without crushing and alcoholic fermentation with native yeasts
Maceration for 4 weeks in vats with only small pumping over for homogenization
Aged for 12 months on fine lees in Oak cask and then 6 months in enameled steel vats.

Eye : Garnet color, dark, purple reflections

Nose : Persistent, distinguished, aromas of cooked fruits, aromas of black fruits and spices

Mouth : Elegant, ample and supple. Melted tannins and structured body.
Long persistence

Lamb shoulder, thrushes, venison, spit-roasted capon



Organic and biodynamic certified
Soil : calcareous and clay
Vines age : 40 to 60 years old
Alcohol : 13,5%

A fleshy and fruity red with great complexity and lots of finesse.

This wine is neither fined nor filtered. A deposit may eventually appear

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AOP Côtes de Provence

RED URSUS

Syrah (90%) & Grenache (10%)

2023

Hand-harvested in 30kg boxes the 3rd of September 2023
Total destemming without crushing and alcoholic fermentation with native yeasts
Maceration for 4 weeks in vats with only small pumping over for homogenization
Aged for 12 months on fine lees in Oak cask and then 6 months in enameled steel vats.

Wild game, roasted meat, hare



Organic and biodynamic certified
Soil : calcareous and clay
Vines age : 40 years old
Alcohol : 13,5%

LIMITED QUANTITIES
2700 bouteilles

Ursus comes from a very specific area of syrah, north oriented with low yields and a very nice concentration, with a little bit of Grenache vines.

This wine is neither fined nor filtered. A deposit may eventually appear